

APERITIVOS

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| EDAMAME sea salt, lime ^{VG GF} | 8 |
| GREEN BEAN TEMPURA black truffle aioli | 12 |
| MISO SOUP cilantro and tofu ^{GF} | 6 |
| SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF} | 12 |
| PLANTAIN CHIPS aji amarillo | 8 |

SMALL PLATES

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| SEAWEED SALAD hijiki, goma wakame, yuzu caviar, goma dressing ^{GF, VG} | 16 |
| CRISPY TAQUITOS minimum 2 per order served with spicy aji panca sauce, fresh lime | |
| YELLOWTAIL* avocado and miso | 12/each |
| JAPANESE KOBE 🍖 truffled tofu crema, shichimi ponzu, micro celery | 19/each |
| SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu | 18 |
| MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip | 19 |
| JAPANESE A5 KOBE BEEF GYOZA* 🍖 kabocha puree, sweet soy | 30 |
| ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing | 20 |
| ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce | 12 |
| SAKE STEAMED CLAMS yuzu kosho garlic butter | 18 |
| BABY GEM LETTUCE basil miso, pistachio ^{VG GF} | 12 |
| HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint ^{VG GF} | 14 |

RAW

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| OYSTERS* west coast, half -dozen minimum ^{GF} | 6/each |
| SASHIMI SEVICHE | |
| YELLOWTAIL* ginger, garlic, soy ^{GF} | 23 |
| SALMON* tamarind ponzu, sesame, seaweed, macadamia | 21 |
| TUNA* pomegranate leche de tigre, cancha, wasabi peas | 23 |
| SASHIMI TIRADITO | |
| YELLOWTAIL* jalapeño and lemongrass | 22 |
| KANPACHI* yuzu, sea salt, white truffle oil, chive, garlic ^{GF} | 23 |
| SALMON* kinkan honey, garlic ponzu, garlic chip | 20 |
| TORO TIRADITO yuzu dressing, pickled wasabi, black truffle, yuzu caviar ^{GF} | 42 |

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

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| ANTICUCHOS skewers served over peruvian corn | |
| ORGANIC CHICKEN aji amarillo ^{GF} | 12 |
| RIBEYE* aji panca ^{GF} | 22 |
| SEA BASS miso ^{GF} | 27 |
| PORK BELLY ANTICUCHOS butterscotch miso | 20 |
| FISH AND SEAFOOD | |
| HAMACHI KAMA key lime and su-shoyu ^{GF} | 18 |
| PRAWN garlic butter, passion fruit | 35 |
| WHOLE FISH citrus salt ^{GF} | MP |
| MEAT | |
| LAMB CHOP* red miso and lime | 20 |
| PORK RIB charred pineapple salsa, soy glaze | 24 |
| HANGER STEAK heirloom tomato chimichurri ^{GF} | 27 |
| VEGETABLES | |
| ASPARAGUS ^{VG} | 9 |
| EGGPLANT ^{VG} | 9 |

JAPANESE WAGYU

KOBE ISHIYAKI* 🍖 68/oz (3oz min)
hot stone, dipping sauces
presented with the Kobe certificate of authenticity

KAGOSHIMA ISHIYAKI* 42/oz (5oz min)
hot stone, dipping sauces

LARGE PLATES

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| CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion | 32 |
| MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice ^{GF} | 48 |
| CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces ^{GF} | 72 |
| TONKOTSU RAMEN* berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion | 28 |
| 16 OZ BONE IN RIBEYE cachaca pepper sauce, bone marrow stuffing | 75 |
| ARROZ CHAUFA | |
| MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans ^{VG GF} | 36 |
| SEAFOOD MIXTO lobster, alaskan king crab, peruvian bay scallop, mussel, shrimp, clam, saffron, salsa criolla ^{GF} | 64 |

Executive Chef Joel Versola Corporate Chef John Um

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies as not all ingredients are listed on menu.

SAMBA ROLLS

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| SAMBA VEGAS* crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction | 38 |
| ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre | 28 |
| TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce | 26 |
| NEO TOKYO* bigeye tuna, tempura flake, aji panca | 23 |
| AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG} | 15 |
| EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce | 22 |
| SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion | 12 |

NIGIRI & SASHIMI

price per piece

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| AKAMI (tuna)* | 7 | YUZU TOBIKO* | 5 |
| KANPACHI (amberjack)* | 7 | EBI (shrimp) | 5 |
| TAKO (octopus) ^{GF} | 5 | HAMACHI (yellowtail)* | 6 |
| SAKE (salmon)* | 6 | HOTATE (scallop)* | 7 |
| HIRAME (fluke)* | 7 | KANI (king crab) ^{GF} | 12 |
| MADAI (japanese snapper)* | 7 | IKURA (salmon roe)* ^{GF} | 8 |
| TAMAGO (egg omelet) ^{GF} | 4 | SABA (mackerel)* | 5 |
| UNI (sea urchin)* ^{GF} | 14 | UNAGI (freshwater eel) | 9 |
| IBURI SAKE (smoked salmon)* | 7 | | |

SUPREME KOBE NIGIRI* 🍖 ^{GF} 19/each
pineapple infused mashed japanese sweet potato, black garlic
minimum 2 per order

CLASSIC ROLLS & HAND ROLLS

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| EEL CUCUMBER | 14 | CALIFORNIA king crab ^{GF} | 19 | YELLOWTAIL JALAPEÑO* ^{GF} | 13 |
| SALMON SKIN ^{GF} | 11 | TUNA* ^{GF} | 13 | AVOCADO ^{VG GF} | 6 |
| SALMON AVOCADO* ^{GF} | 12 | SPICY TUNA* ^{GF} | 14 | SHRIMP TEMPURA | 10 |
| CUCUMBER ^{VG GF} | 6 | YELLOWTAIL SCALLION* ^{GF} | 13 | | |


CHEF'S INSPIRATION

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| SAMBA SUSHI* 7 pieces nigiri | 39 |
| SAMBA SASHIMI* 9 pieces, 3 selections | 45 |
| SAMBA SASHIMI* 15 pieces, 5 selections | 62 |
| SAMBA VEGAN SUSHI ASSORTMENT amazonia roll & 3pc veggie nigiri ^{VG} | 19 |
| SAMBA ULTIMATE SASHIMI* | 250 |

ROYAL OSETRA CAVIAR* 20g 200
served with plantain chips

SIDES

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| PERUVIAN CORN ^{GF} | 8 | PURPLE POTATO MASH ^{GF} | 8 |
| COCONUT RICE ^{VG GF} | 8 | STEAMED JAPANESE RICE ^{VG GF} | 7 |
| FRESH GRATED WASABI ^{VG GF} | 9 | KIZAMI WASABI ^{VG} | 4 |

 SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: www.sushisamba.com

VG: Vegan GF: Gluten Free